



MangiaBene
RESTAURANT MGMT GROUP

All In The Family

RECIPES FROM OUR HOMES TO YOURS

By Chef Dan Blumenthal & Co.





THANK YOU!

As we begin to look with some hope to the future, it is extraordinary to me to see all the support from friends, family, and colleagues that we have received during this Covid-19 era. I am delighted that we have been able give back and help you stay engaged at home with a recipe to look forward to each morning.

Whether my own or from one of our Mangia Bene family members, every single one of the recipes found in this book represents a labor of love. Several of our avid followers provided gentle corrections when we put out sleep-deprived mistakes and we are indebted to your sharp eyes. Many hands made light work. And in this case, lots of cooks made the soup better.

We hope you enjoy this memento of a weird, incredible time!

**-DAN BLUMENTHAL,
MANGIA BENE EXECUTIVE CHEF & CO-OWNER**


RESTAURANT MGMT GROUP

TABLE OF CONTENTS

Snacks

- 1** White Bean Hummus
- 8** Spicy Shrimp Dip
- 14** Sweet & Spicy Party Nuts
- 23** Cane Syrup Vinaigrette
- 33** BRAVO!'s Balsamic Vinaigrette
- 43** Cheesy Sausage Pinwheels
- 44** Baked Rice Pudding

Desserts & Breads

- 3** Currant Scones
- 6** Strawberry-Banana Fruit Crisp
- 11** Cheddar Cheesecake
- 12** Chocolate Mascarpone Pudding
- 13** Flourless Chocolate Torte
- 19** Disney's Dole Whip
- 20** Dan's Ridiculously Delicious Cornbread
- 21** Apricot-Almond Torte
- 26** Buttermilk Pound Cake
- 31** Best Chocolate Chip Cookies
- 35** Mom's Fabulous Chocolate Bundt Cake
- 37** BRAVO!'s Focaccia
- 39** Spiced Hazelnut Knots
- 41** Banana-Nut Bread
- 42** Old Fashioned Tea Cakes
- 46** BRAVO!'s Citrus Olive Oil Cake
- 49** Sticky Toffee Pudding

Soups & Appetizers

- 5** Avocado-Cucumber Bisque
- 7** Shiitake Mushrooms in Port Wine-Cream Sauce
- 10** Mediterranean Tuna Tartare
- 16** Walnut-Crusted Goat Cheese Cakes
- 17** Roasted Red Bell Pepper Salad
- 18** Chilled Cucumber-Dill Soup
- 25** BRAVO!'s Warm Tomato Bruschetta
- 38** Hanky Panky Appetizers
- 48** Watermelon Gazpacho

Entrees

- 2** Dan's Favorite Steak Marinade
- 4** Pasta alla Norma
- 9** Bolognese Bianco
- 15** Greek-Style Rigatoni
- 22** Fettucine with Fresh Tuna, Capers & Olives
- 24** Cornish Game Hen Grilled Under Brick
- 27** Grilled Cuban Pork
- 28** Frittata Primavera
- 29** Dan's Favorite Meatloaf
- 30** Homemade Pad Thai
- 32** Moroccan Kefta Kebobs
- 34** Baked Chicken with Artichokes & Sweet Peppers
- 36** BRAVO!'s Chicken Agrodulce
- 40** Arlayne's Border Chili
- 45** Slow-Cooked Red Beans & Rice
- 47** Sweet Potato Gnocchi with Brown Butter & Sage
- 50** Boles de Picolat



WHITE BEAN HUMMUS

-DAN BLUMENTHAL

INGREDIENTS

- 1 c. - canned white beans, rinsed (cannelini or navy; if you have the patience of a saint you can go peel some chick peas too if you prefer)
- 4 - cloves garlic, peeled
- 1/4 c. - lemon juice
- 1/3 c. - tahini (also called sesame butter)
- 1 1/2 tsp. - paprika
- 1/2 c. - olive oil
- to taste - salt

DIRECTIONS

Place the white beans and garlic cloves in a food processor with your s-shaped processing blade attached. Turn on the processor, and then add the lemon juice, tahini, and paprika. Add a bit of olive oil and process again for a minute before slowly adding the rest of the oil.

Continue to process until you have a smooth and creamy consistency. Remove to a serving bowl and garnish with chopped parsley and kalamata olives if desired.

SERVING SUGGESTIONS

For fancy occasions, this hummus is great served on toast points with olives and parsley garnishes or with warmed wedges of fresh-baked pita. It is also great with pita chips or your favorite fresh veggies.

MAKES APPROX. 2 1/2 CUPS



DAN'S FAVORITE STEAK MARINADE

-DAN BLUMENTHAL

INGREDIENTS

- equal parts - Heavy Soy Sauce & Granulated Sugar
- dash - White Truffle Oil (can be found in most grocery stores; look for an olive oil base made with real truffles - not chemicals!)
- dash - Sesame Oil
- to taste - freshly ground black pepper
- to taste - crushed red chile flakes

DIRECTIONS

Whisk all ingredients together in bowl, adjusting to taste. Start small and add more as needed to avoid waste.

NOTES:

This is a "make as much as you need" recipe which is why you won't find any hard set measurements. It's a lot of fun to play with the proportions and personalize it to your taste. The most important thing to remember? The truffle oil is for finishing! Tread lightly.

SERVING SUGGESTIONS

We suggest firing up the grill in the backyard and pulling out some steaks to baste in this amazing marinade. Not into beef? We love this equally well brushed onto pork chops and even chicken. You really can't go wrong.



CURRANT SCONES

-DAN BLUMENTHAL

INGREDIENTS

- 20 oz. - all-purpose flour
- 5.3 oz. - granulated sugar
- .7 oz. - baking powder
- 1.5 tsp. - salt
- 13.3 oz. - unsalted butter - cold, cubed
- 5.3 oz. - whole milk - cold
- 5.3 oz. - heavy cream - cold
- 4 oz. - dried currants (or your dried fruit of choice)

DIRECTIONS

In the bowl of a five quart mixer, mix together the flour, sugar, baking powder, and salt on the low setting. Add the cubed butter and mix just until ingredients resemble a course, cream-colored meal. Add the currants and mix again until evenly distributed. In a separate bowl, combine the whole milk and heavy cream. Add the milk/cream mixture all at once to your mixer and mix just until all the liquid is incorporated then beat on speed three for 3 seconds. It is important to bump the speed up like this for a smooth texture but to not overwork your dough- three seconds is enough!

Line a sheet pan with parchment paper then spread and flatten your dough onto it. Allow your dough to rest in the refrigerator for at least two hours. When you are ready, preheat your oven to 350 degrees. Flour a clean surface then roll out your dough until it is 1 1/2" thick and cut into squares that are almost 3x3". (This will make them approximately 4 oz. each.)

Place on a floured sheet pan and bake until the tops are light brown and golden.

SERVING SUGGESTIONS

Our favorite way to enjoy scones is fresh from the oven with a bit of butter and our favorite jam. Greek yogurt with a drizzle of honey is another delicious way to savor this classic pastry.

PASTA ALLA NORMA

-DAN BLUMENTHAL

EGGPLANT INGREDIENTS

- 1 - Eggplant - peeled (for tenderness) - sliced into 1/2" coins
- 3 - Whole Garlic Cloves - shaved or very thinly sliced
- 2 tbsp. - Salt
- 3/4 c. - Extra Virgin Olive Oil

PASTA & SAUCE INGREDIENTS

- 1 lb. - Pasta (any kind you have on hand)
- 1 medium can - Diced Tomatoes in Juice (preferably San Marzano, but again any kind you have on hand)
- 4 - Whole Cloves Garlic - shaved or very thinly sliced
- 1 bunch - Basil, stems removed
- 1/2 c. - Extra Virgin Olive Oil
- to taste - Salt
- pinch - Chili Flakes
- pinch - Sugar
- to finish - Ricotta Salata cheese

PASTA & SAUCE DIRECTIONS

3. In a stockpot, start well salted water boiling for the pasta. In another saucepan, heat the olive oil over medium-high heat. When it begins to shimmer add the garlic. Once it is lightly browned, immediately add the tomatoes and stir well then add the whole basil leaves, salt, chili flakes, and sugar. Turn the heat down to medium and cook for about 10 minutes, stirring occasionally to prevent sticking.

SERVES 4-6

EGGPLANT DIRECTIONS

1. Preheat your oven to 175 degrees and have an oven ready dish prepared. Salt the eggplant on both sides and allow it to sit in a colander in the sink for 15 minutes then thoroughly rinse off under cold running water and pat dry with paper towels. (This pulls excess moisture from the eggplant before you pan fry.)

2. Add enough olive oil to a large skillet to cover the bottom about 1/4" deep and heat over medium heat on the stove. Add the garlic then fill the entire pan with as many eggplant coins as can fit. Cook them until browned on the first side then turn over. Cook them on the second side until they are lightly browned and soft. Place the cooked eggplant on a covered plate with paper towels and set to the side. Repeat until all of the eggplant is cooked. If the garlic burns, don't worry- this is ok. Place your eggplant on your oven ready dish and place in the oven to keep warm while you work on your pasta and sauce.

PASTA & SAUCE DIRECTIONS CONT.

4. Once your water has come to a boil in your stockpot, add your pasta and cook until al dente (tender but with a slight 'chew') then drain.

5. Add the sauce to your pasta and toss well to coat. Turn your pasta out onto a serving dish of your choice. Top with the warm eggplant coins and crumble the Ricotta Salata on top. Enjoy!



AVOCADO CUCUMBER BISQUE

-DAN BLUMENTHAL

INGREDIENTS

- 2 - Ripe Hass Avocados - pitted and skinned
- 2 - Medium Cucumbers - peeled, seeded, and diced
- 1 - Small Jalapeno - seeded and finely diced (optional)
- 4 - Green Onions - sliced
- 1 1/4 c. - Chicken Broth
- 1/2 c. - Sour Cream
- 1/2 c. - Plain Yogurt
- 2 tbsp. - Lime Juice
- 1 - Bunch Cilantro - stems removed
- pinch - Cumin
- pinch - Sugar
- pinch - Cayenne
- to taste - salt & pepper

DIRECTIONS

Place all ingredients into a blender or Cuisinart and blend to a puree. If all the ingredients won't fit at one time, do in smaller batches then mix the puree together by hand in a bowl. Taste then season with salt & pepper as desired. Chill and serve.

SERVING SUGGESTIONS

This is a delicious, no frills needed bisque. But if you want some frill... you can garnish with a small dollop of sour cream and a few cilantro leaves or some sliced green onion.



STRAWBERRY-BANANA FRUIT CRISP

-DAN BLUMENTHAL

FRUIT MIXTURE INGREDIENTS

- 1 pint - Strawberries, sliced
- 2 - Ripe Bananas, sliced
- 1/2 c. - Cornstarch
- 1/2 c. - Sugar
- 1 tsp. - Vanilla Extract
- 1 tbsp. Lemon Juice

STREUSEL INGREDIENTS

- 3/4 c. - Flour
- 1/2 c. - Sugar
- 1/2 c. - Unsalted Butter, cold, cut into small cubes
- pinch - ground cinnamon
- pinch - ground nutmeg
- pinch - salt

DIRECTIONS

Preheat your oven to 375 degrees. In a bowl, mix together the strawberries, bananas, sugar, lemon juice, vanilla, and cornstarch. Pour the fruit mixture into an 9x9 baking dish.

In a separate bowl, mix the flour, sugar, butter, cinnamon, nutmeg, and salt. Work this mixture with your fingers until it combines and forms mealy balls about the size of pearls. Use this mixture to completely cover the top of your fruit mixture in the baking dish.

Place baking dish in the oven and bake for approximately 15 minutes, or until the fruit is hot and bubbling and the streusel topping is golden brown.

NOTES:

You can use just about any fruit as long as you have 2 pints.

SERVING SUGGESTIONS

Serve topped with whipped cream or ice cream if desired.



SHIITAKE MUSHROOMS IN A *PORT WINE- CREAM SAUCE*

-DAN BLUMENTHAL

INGREDIENTS

- 1/2 lb. - Shiitake Mushrooms, stems removed
- 3 oz. - Butter
- 1 tsp. - Garlic, minced
- 2 tsp. - Shallots, minced
- 1 tsp. - Fresh Thyme Leaves
- 1/2 c. - Port Wine (any kind except for tawny; a heavy, sweet red wine can be substituted as well)
- 1/2 c. - Heavy Cream

DIRECTIONS

Heat a skillet over medium heat. Add the butter and as soon as it has melted, add the shiitake caps, garlic, shallots, and thyme leaves. Saute for 2-3 minutes.

For a gas range: Remove the pan from stove to add the port wine. Carefully tilt the pan towards the flame to ignite the alcohol and reduce the wine by half.

For an electric range: Follow the same directions as above, except instead of tilting the pan towards the flame of a gas stove, once you have added the port, you will light the liquid with a lighter (removing lighter quickly) or a match.

When the wine has reduced, add the heavy cream and cook until the sauce thickens. Season to taste with salt and pepper.

SERVING SUGGESTIONS

These are amazing served atop toast points smeared with goat cheese.



SPICY SHRIMP DIP

-DAN BLUMENTHAL

INGREDIENTS

- 1/2 lb. (60-70) - Small Shrimp - headless & peeled; fresh or defrosted
- 2 tsp. - Liquid Crab Boil (Chef Dan's favorite is Zatarain's but whatever you have on hand!)
- 1 1/2 tsp. - Salt
- 8 oz. - Cream Cheese, softened
- 12 oz. - Sour Cream
- 4 - Green Onion Stalks, finely chopped
- 2 tbsp. - Red Bell Pepper, finely chopped
- 2 - Celery Stalks, finely chopped
- 1 tsp. - Paprika
- 1/2 tsp. - Cayenne Pepper
- 1 tsp. - Fresh Basil, finely chopped
- 1 tsp. Fresh Chives, finely chopped
- to taste - Tabasco
- to taste - Dry Cajun Seasoning

DIRECTIONS

In a small pot, bring about a quart of water, the crab boil, and salt to a boil. Add the shrimp and boil about two minutes (until just done.) Drain the shrimp in a colander and allow to cool to the point where they can be handled. Chop the shrimp into medium pieces.

In a medium bowl, fold the cream cheese and sour cream together with a spatula until combined. Add the shrimp and remaining ingredients. Mix with spatula to incorporate. Taste and adjust the seasoning to desired heat.

SERVING SUGGESTIONS

We love eating this with our favorite chips, but it's equally good with chopped fresh veggies like celery and bell peppers and toast points.



BOLOGNESE BIANCO

-DAN BLUMENTHAL

INGREDIENTS

- 1/2 c. - Extra Virgin Olive Oil
- 1/2 - Yellow Onion, finely diced
- 1 - Carrot, peeled, finely diced
- 1 tbsp. - Garlic, minced
- 1 lb. - Sweet Italian Sausage, removed from casings
- 1 lb. - Ground Beef, not too lean
- 2 tsp. - Dried Oregano
- 1 1/2 c. - Dry White Wine (Pour yourself a glass & enjoy while you cook!)
- 14 oz. (1 can) - Chicken Broth
- 1 1/2 oz. - Dried Mushrooms (Porcini or Shiitake - Porcini is best for its meaty, earthy flavor, but shiitake is easier to find.)
- 2/3 c. - Heavy Cream
- 1 lb. - Pasta: Campanelle, Conchigle, Penne, Tagliatelle, or Pappardelle all work well for this dish
- to taste - salt & freshly ground black pepper
- 3/4 c. - Parmesan, grated

DIRECTIONS

In a bowl, pour 3 cups of very hot but not boiling water over your mushrooms. Put bowl to the side and let sit to rehydrate.

Start a large pot of well-salted water to boiling. Separately, heat a large, deep saute pan over medium-high heat and add the olive oil. When the oil shimmers, add the onion, carrots, garlic, and celery and saute until soft- about 5 minutes. Add the sausage, beef, and oregano to the pan, breaking up the meat into fine bits as it cooks. Once the meat is cooked all the way, add the wine and keep at a rapid simmer until the pan is almost dry. Add the chicken broth and lower the heat to medium. Simmer gently until the broth is almost fully absorbed.

Meanwhile, strain the mushrooms, reserving the liquid (you will need it!) Chop the mushrooms into small pieces. Add the mushrooms, about a cup of their liquid, and the heavy cream to the sauce and continue simmering for about another 10 minutes. Season as needed with salt and pepper.

Add pasta to the large pot of now boiling water and cook until al dente (tender but with a slight chew.) Drain pasta and return it to the pot. Pour the sauce over the pasta and mix thoroughly with a spoon. If the pasta needs more liquid, carefully pour in some of your reserved mushroom juice and stir to incorporate. Turn out onto a serving plate if desired. Top liberally with grated parmesan cheese. Enjoy!

SERVES 4-6.



MEDITERRANEAN TUNA TARTARE APPETIZER

-DAN BLUMENTHAL

INGREDIENTS

- 12 oz. - Fresh Tuna Loin - defrosted
- 1 - Small Red Onion, finely diced
- 2 tbsp. - Basil Pesto, (Store-bought works great unless you want to make your own!)
- 1 tbsp. - Orange Juice
- 1 lemon - Lemon Zest
- 1 tsp. - Lemon Oil (Can be found at Kroger.)
- 2 tsp. - Sherry Vinegar
- 1 tsp. - Sambal or Sriracha Chili paste
- 2 tsp. - Sugar
- 2 tbsp. - Extra Virgin Olive Oil
- 1/2 tbsp. - Italian Parsley, roughly chopped
- 2 tbsp. - Capers, drained & rinsed (Can substitute Kalamata olives or leave out if preferred.)
- 2 tbsp. - Fresh Tomatoes - seeded, finely diced
- to taste - Salt & Freshly Ground Black Pepper

SERVING SUGGESTIONS

Feel free to pat into ramekins then run a knife around the edge and flip onto a plate for a nice presentation. You could also use an ice cream scoop or melon baller for a nice way to present this appetizer on small plates and serve with crostini, on a cucumber round or lettuce leaf, or let shine alone.

DIRECTIONS

Using a sharp knife, cut the tuna loin in thin slices about 1/8" thick going against the grain of the flesh. Cut the slices into thin pieces, about match-stick size. Finally, cut the match-sized pieces of tuna into a small dice.

Place the diced tuna into a bowl and add remaining ingredients. With a spoon, combine all of the ingredients well, then cover and chill until ready to serve.

The tartare is best made about an hour prior to serving, but can be made up to a day in advance and held in the refrigerator.

NOTES:

For this recipe, we will be "cooking" with citrus juice and vinegar instead of heat to denature the proteins of our fish and firm it up. Since we aren't using heat, it's important to know the source of your fish. When preparing at home, you want to be sure you have a "sushi-grade tuna." If you're still a little nervous, we recommend blanching your tuna before getting started by dunking your tuna steak in boiling water for 1-2 minutes. This ensures that all bacteria are gone without actually cooking the tuna.*

SERVES 6.



CHEDDAR CHEESECAKE

-DAN BLUMENTHAL

INGREDIENTS

- 1/3 lb. - Graham Cracker Crumbs
- 1 3/4 c. - Sugar
- 1/3 c. - Butter, melted
- 32 oz. - Cream Cheese, softened at room temperature
- 6 - Eggs, room temperature
- 6 oz. - Sharp Cheddar Cheese, finely grated
- 1/4 c. - Sour Cream, room temperature
- 3 tbsp. - Corn Starch
- 1/4 c. - Lager Beer (Feel free to experiment here - any other beer without a hoppy flavor, like a pale ale, will work. The key is to not overpower the cheesecake with the flavor of the beer but to enhance it.)

DIRECTIONS

Position an oven rock in the center of the oven and preheat to 325 degrees.

Combine the graham cracker crumbs, 1/4 c. of the sugar, and the butter in the bottom of a 9" spring form pan and pat down firmly. In a food processor, blend the remaining 1 1/2 c. of sugar, cream cheese, cheddar cheese, eggs, sour cream, eggs, sour cream, beer and corn starch and pour into the spring form pan.

Bake for 1 hour, turn off the oven, open the door, and let the cake cool in the oven.

SERVING SUGGESTIONS

Enjoy a slice with the lager you used to bake the cake and enjoy the pairing!

MAKES ONE 9" CAKE.



CHOCOLATE MASCARPONE PUDDING

-DAN BLUMENTHAL

INGREDIENTS

- 6 - Egg Yolks
- 3/4 c. - sugar
- 1 1/2 tsp. - Vanilla Extract
- 3 oz. - Unsweetened Cocoa
- 3/4 lb. - Mascarpone Cheese
- 3 oz. - Marsala Wine

DIRECTIONS

Beat the yolks and sugar with a whisk until they are light and fluffy in a large metal bowl or the top part of a double boiler set over a saucepan half-filled with simmering water. Continue whipping while adding the vanilla, cocoa, and mascarpone. Whip until smooth and homogenous. Add the Marsala and whip constantly until the custard thickens. Pour the custard into serving containers. Refrigerate until thoroughly chilled; about 1-2 hours.

SERVING SUGGESTIONS

Enjoy as is or garnish with whipped cream and fresh berries!

**MAKES APPROX. (7-8)
5 OZ. PORTIONS.**



FLOURLESS CHOCOLATE TORTE

-DAN BLUMENTHAL

INGREDIENTS

- 19 oz. - Semi-Sweet Chocolate, good quality
- 6 - Large Eggs, room temperature
- 8 oz. - Heavy Whipping Cream

DIRECTIONS

Prepare a 10" false-bottom pan with a wax paper circle on the bottom and spray with pan release. Cover the bottom of your pan with foil so it doesn't take on water. Preheat your oven to 300 degrees F.

Place the chocolate in a plastic bowl and melt in the microwave; or melt in a metal bowl over a double boiler on the stove. Whip the cream to soft peaks in a mixer, then remove from the bowl and reserve in another metal or glass bowl. Place the eggs in a mixer bowl and whip on high speed until the eggs gain enough volume to reach the top of the bowl (about 5-10 minutes.)

Pour the melted chocolate into a large metal bowl. Fold the whipped eggs in two batches into the chocolate. Lastly, fold in the whipped cream. Pour the batter into your prepared 10" pan. Make sure your foil is tight and place the pan in a 1" deep hot water bath in your 300 degree oven.

Bake for 20 minutes or until set. Allow to cool completely. Dust the top with cocoa or powdered sugar. Cut into quarters, then cut each quarter into thirds or fourths as desired.

SERVING SUGGESTIONS

Feel free to enjoy as is or garnish with a bit of homemade whipped cream!

SERVES 12-16.



Sweet & Spicy **PARTY NUTS**

-DAN BLUMENTHAL

INGREDIENTS

- 2 lbs. - Premium Salted Mixed Nuts (You can also use half salted, and half unsalted if you just really wanted to in order to skip a step.)
- 1/4 c. - Vegetable Oil (corn, canola, or safflower)
- 1/2 c. - Sugar
- 1 1/2 tsp. - Cayenne Pepper
- 1 tbsp. - Freshly Ground Black Pepper

DIRECTIONS

Place half the nuts in a colander and rinse under water to remove excess salt. Allow the rinsed nuts to sit for a minute so most of the water is drained off.

Add the rinsed nuts back to the salted nuts and toss with the remaining ingredients in a bowl. Spread onto a parchment paper lined baking pan and bake at 375 degrees for 20 to 25 minutes, carefully turning at least once halfway through to prevent scorching. The nuts should be golden brown and slightly caramelized.

NOTES:

For this recipe, use a high-quality nut mix instead of trying to coat unsalted nuts with table salt. A premium mix has a much finer texture of salt on it that makes for a better taste and texture.



GREEK-STYLE RIGATONI

With Shrimp & Oregano

-DAN BLUMENTHAL

INGREDIENTS

- 1 lb. - Rigatoni
- 1 lb. - Shrimp - heads removed, peeled, and deveined (tail on)
- 1/2 c. - Extra Virgin Olive Oil
- 1 tbsp. - Garlic, minced
- 1 tbsp. - Shallots, minced
- 1 tbsp. - Fresh Oregano, roughly chopped
- 1/2 tbsp. - Lemon Zest
- 3 oz. - White Wine
- 2/3 c. - Artichoke Hearts, cut into quarters
- 1/3 c. - Sun-dried Tomatoes, julienned
- 1/3 c. - Kalamata Olives, chopped
- 1/4 c. - Pepperoncini, sliced into 1/4" rings
- to taste - salt & pepper
- 1/2 c. - Feta Cheese
- 1/4 c. - Parmesan Cheese

DIRECTIONS

In a large sauce pot, bring well-salted water to a boil. Cook your rigatoni until it is al dente (tender with a slight chew.) Drain with a colander and set to the side.

Heat a saute pan over medium-high heat with the olive oil. When the oil begins to shimmer, add the shrimp, garlic, shallots, lemon zest, and oregano. Saute the shrimp until they turn pink on one side. Turn over and immediately deglaze with white wine (stir the pan vigorously one or two times to get all the little brown bits from your garlic and other seasonings - this is the start of your sauce!) Add the artichoke hearts, sun-dried tomatoes, olives and pepperoncini and cook for several minutes. Season with salt & pepper to taste.

Add the cooked rigatoni to pan, toss well, and heat for an additional 30 seconds. Plate the pasta and garnish with the feta and parmesan cheeses.



Walnut-Crusted **GOAT CHEESE CAKES**

-DAN BLUMENTHAL

INGREDIENTS

- 1/2 lb. - Goat Cheese
- 8 - Basil Leaves, rolled and thinly sliced
- to taste - Freshly Ground Black Pepper
- 1/2 c. - Flour
- 1 tsp. - Salt
- 2 - Eggs - lightly beaten by hand and held in a separate bowl
- 2/3 c. - Walnuts - finely chopped in food processor & held in a separate bowl
- 1/3 c. - Olive Oil

DIRECTIONS

In a bowl, combine the goat cheese, basil, and pepper with a wooden spoon. Divide the goat cheese mix into four even pieces. Roll each piece into a ball and flatten into 1/2" thick patties.

In a separate bowl, mix your flour and salt together. Coat each patty in your flour-salt mixture, then in your egg-wash, and finally in your walnuts.

Heat a skillet with the olive oil over medium heat. When the oil begins to shimmer, add the goat cheese patties. Brown on one side, then flip over and brown on the other.

SERVING SUGGESTIONS

Serve warm topped with the Roasted Red Bell Pepper Salad (pg. 17) or with some BRAVO! Balsamic Vinaigrette (pg. 33.)

ROASTED RED BELL PEPPER SALAD

-DAN BLUMENTHAL

INGREDIENTS

- 1 - Large Red Bell Pepper
- 1/2 - Small Red Onion, thinly sliced
- 2 tbsp. - Non-Pariel Capers (small)
- 1 - Garlic Clove, minced
- 1 tbsp. - Balsamic Vinegar
- 1 & 1/2 tbsp. - Extra Virgin Olive Oil
- 1 tsp. - Kosher Salt
- to taste - Freshly Ground Black Pepper
- 1 tsp. - Dried Italian Seasoning Blend

DIRECTIONS

Preheat your oven to 500 degrees. Rub your pepper with 1/2 tbsp. of olive oil and place on a pan. Put in the oven until the pepper blisters and begins to blacken. (This only takes a couple of minutes so watch closely!)

Remove your pepper to a bowl and cover with plastic wrap for 10 minutes - you can drop it into a Ziploc bag as well. Remove the plastic wrap and allow the pepper to cool until you are able to handle it. Carefully peel the skin off the pepper and discard it; then remove the stem, core, and seeds. Cut the pepper into long, thin strips.

In a bowl, toss the pepper strips with the remaining ingredients and taste to check for proper seasoning. Refrigerate or keep at room temperature if using immediately.



Chilled CUCUMBER- DILL SOUP

-DAN BLUMENTHAL

INGREDIENTS

- 3 - Cucumbers, peeled and seeded
- 1/2 c. - Red Wine Vinegar
- 1/4 c. - Sugar
- 1 1/2 tsp. - Salt
- 1/4 c. - Lemon Juice
- 1/2 c. - Buttermilk
- 1/4 c. - Fresh Dill, stemmed and chopped

DIRECTIONS

Roughly dice your peeled and seeded cucumber. Place your cucumber in a bowl and add the vinegar, sugar, salt, and lemon juice. Let stand for 30 minutes. Puree in batches in a food processor or blender until smooth. Stir in the buttermilk and dill. Chill thoroughly and serve.

SERVING SUGGESTIONS

This soup is delicious as is, but if you're looking to take it up a notch, garnish with a few drops of olive oil and some dill leaves.



This is as close as we could get to a Dole Whip photo without violating someone's trademark!

Disney's **DOLE WHIP**

INGREDIENTS

- 1 big scoop - Vanilla Ice Cream
- 4 oz. - Pineapple Juice
- 2 c. - Frozen Pineapple Chunks

DIRECTIONS

Add all the ingredients to a blender and process until it's a thick drink. Taste liberally to ensure quality ;)

Makes One Serving - so multiply according to the number of people you want to delight!

SERVING SUGGESTIONS

For quick consumption, pour straight into a glass and just go for it. To get fancy with it, and get the "Dole Whip" look, pour into a piping bag if you have one on hand and swirl into rocks glass or small bowl.



DAN'S *Ridiculously Delicious* CORNBREAD

-DAN BLUMENTHAL

INGREDIENTS

- 9 oz. - Yellow Cornmeal
- 6 oz. - All-Purpose Flour
- 3 oz. - Sugar
- 1 tsp. Salt
- 2.5 tsp. - Baking Powder
- 3 - Eggs
- 1 c. - Heavy Cream
- 1 1/4 c. - Half & Half
- 7 oz. - Unsalted Butter, melted
- 2 oz. - Cooked Bacon, diced
- 4 oz. - Corn (if you use canned corn, rinse and drain well)
- 1 - Red Bell Pepper, finely diced
- 1 - Jalapeno, seeded & finely diced
- 4 oz. - Sharp Cheddar Cheese

DIRECTIONS

Preheat your oven to 350 degrees. Separate your eggs, reserving both the yolks and whites in separate bowls. Whip your egg whites into stiff peaks and set aside.

In one bowl, mix together all of your dry ingredients: cornmeal, flour, sugar, and salt. In another bowl, mix the egg yolks, cream, and half & half together. Fold the dry ingredients into the wet ingredients until incorporated. Fold in the egg whites, melted butter, and your remaining ingredients into your batter.

Pour your batter into a well-greased pan approximately 13"x10"x2.5" (or a large cast iron skillet that has been preheated) and bake for 20 minutes or until light brown and golden.

SERVING SUGGESTIONS

We suggest letting this cool slightly before serving but eating it while still warm from the oven with a generous slather of butter!



APRICOT- ALMOND TORTE

-DAN BLUMENTHAL

PASTRY INGREDIENTS

- 1 & 2/3 c. - All-Purpose Flour
- 2 tbsp. - Sugar
- 4 oz. - Unsalted Butter, cubed
- 1 - Egg Yolk
- 4 tbsp (approx.) - Cold Water

FILLING INGREDIENTS

- 8 oz. - Dried Apricots, chopped
- 1/2 c. - Brandy
- 8 oz. - Unsalted Butter, melted
- 1 1/2 c. - Sugar
- 4 - Large Eggs
- 1/2 tsp. - Vanilla Extract
- 6 1/2 oz. - Sliced Almonds

NOTE:

We recommend to start your apricots soaking first then making your dough!

PASTRY DIRECTIONS

Blend flour and sugar in a food processor (this ensures a complete mixture and a super fine texture.) Add butter and cut in by pulsing machine. Blend in egg yolk and just enough water to bind dough. Ball up then flatten out dough. Wrap in plastic and refrigerate for at least 30 minutes. Once chilled, roll out dough and fit to a 10" tart pan. Return to refrigerator while you finish preparing filling.

FILLING DIRECTIONS

Pour brandy over apricots and let stand 1 hour. When you are ready, preheat your oven to 350 degrees. Drain apricots, reserving brandy. Whisk butter and sugar together. Whisk in brandy, vanilla extract, almond extract, and eggs. Mix in almonds. Retrieve your dough from the fridge and sprinkle apricots on top. Pour in the liquid filling and bake until set- about 1 hour 15 minutes. If the top begins to brown before torte is set, loosely cover with tin foil.

SERVING SUGGESTIONS

This torte is amazing served still warm with a scoop of vanilla ice cream and toasted sliced almonds as garnish.



Fettucine With **FRESH TUNA, CAPERS & OLIVES**

-DAN BLUMENTHAL

INGREDIENTS

- 1 lb. - Fettucine
- 1/2 lb. - Fresh Tuna Filet (or high quality frozen, thawed)
- 1 c. - Extra Virgin Olive Oil
- 1 - Small Lemon
- 4 - Cloves Garlic, peeled and chopped
- 15 - Nicoise or Kalamata Olives, pitted & coarsely chopped
- 6 - Sprigs Flatleaf Parsley, chopped
- 2 tbsp. - Capers, rinsed
- 1 tsp. - Red Pepper Flakes
- to taste - Salt & Pepper

DIRECTIONS

In a large stock pot, bring well-salted water to a boil.

Cut the tuna into 1/4" slices and season with salt & pepper then set aside. Peel your lemon and cut into thin rounds. Quarter each round then set to the side. Start your pasta cooking in your boiling water.

Keeping an eye on your pasta, place a large skillet on the stove over medium heat with your olive oil. When the olive oil begins to shimmer, add your garlic, lemon, red pepper, and capers and saute for a minute or two. Reduce the heat and add the hot cooked pasta (which should have just reached al dente at this point), tuna, and parsley. Toss well with the pan on the heat for an additional 30 seconds. Season to taste with salt & pepper then remove to your serving dish.

SERVING SUGGESTIONS

This is a beautiful pasta on its own, but feel free to garnish with some parsley or lemon wedges!



CANE SYRUP VINAIGRETTE

-DAN BLUMENTHAL

INGREDIENTS

- 1 c. - Pure Cane Syrup (Chef Dan recommends Steen's)
- 1/4 c. - Cane Vinegar
- 1 tsp. - Shallots, minced
- 2 tsp. - Garlic, minced
- 1/2 tsp. - Ground Black Pepper
- 1/2 tsp. - Salt
- 1 tsp. - Tabasco
- 2 tsp. - Cajun Spice Blend
- 1 tbsp. - Zatarain's Creole Mustard
- 1 c. - Olive Oil

DIRECTIONS

Place all of the ingredients except for the olive oil in a blender or food processor. Turn on the machine and then slowly drizzle in the oil until it is all incorporated and the dressing is "emulsified."

NOTE:

In this vinaigrette, you will be emulsifying, or blending the olive oil with cane vinegar. Normally these two things would separate again very quickly but when you introduce the mustard and the cane syrup and blend thoroughly, they serve as bonding agents to hold your vinaigrette together

SERVING SUGGESTIONS

This dressing can be served cold or warmed up on the stovetop and drizzled over your choice of greens or spinach just prior to serving (and we do mean just! Hot dressing will wilt your greens if you hold it too long.) Add some of the Sweet & Spicy Party Nuts from pg. 14 to build a delicious salad!

MAKES APPROX. 2 1/2 CUPS



CORNISH GAME HEN

Grilled Under Brick

-DAN BLUMENTHAL

INGREDIENTS

- 1 - Cornish Game Hen (approx. 1 lb. - can be found in the frozen section at Kroger!)
- 1 - Lemon, juiced
- 1 tbsp. - Fresh Rosemary, chopped
- 2 tsp. - Garlic, minced
- 2.5 oz. - Extra Virgin Olive Oil
- 2 tsp. - Kosher Salt
- 2 tsp. - Freshly Ground Black Pepper
- 1 - Reg. Red Brick, scrubbed clean and wrapped in aluminum foil

DIRECTIONS

With a sharp knife or heavy duty kitchen shears, cut out the backbone of the hen. At this point, you should be able to lay the whole bird flat.

In a large bowl, combine the lemon juice, rosemary, garlic, olive oil, and salt & pepper. Place the hen in the bowl and rub the marinade all over the hen to coat thoroughly. Allow to marinate at room temperature for about 2 hours, turning frequently.

Preheat your grill (both gas and charcoal work equally well for this!) Place the hen on the grill, skin-side down. Then place the brick on top of the hen so that it is weighted down evenly and lies completely flat. Grill on the skin-side until browned (about 5-6 minutes.) Turn over and repeat until the bird is cooked (another 6-7 minutes.)

If you make this recipe with a small chicken (3-4 lb.), instead of a Cornish Hen, double your measurements for your marinade and adjust your grill time to ensure done-ness. (You may need to flip an extra time or two for the chicken to cook all the way through without scorching your skin depending on the size of your chicken.)

SERVING SUGGESTIONS

This Grilled Cornish Game Hen is delicious straight from the grill. We can't think of a more perfect pairing for this than a fresh side salad drizzled with some Cane Syrup Vinaigrette (pg 23.)

**1 CORNISH HEN SERVES 1-2.
1 CHICKEN SERVES 3-4.**



BRAVO!'s Warm Tomato Bruschetta

-DAN BLUMENTHAL

CROSTINI INGREDIENTS

- 1 loaf - Nice, crusty bread like ciabatta or a baguette, thinly sliced into crostini. (You want 2-3 slices per person.)
- 1/4 c. - Extra Virgin Olive Oil
- 1 clove - Garlic, peeled and crushed

TOPPING INGREDIENTS

- 2 - Large, Ripe Tomatoes, diced large
- 1/2 - Small, Red Onion, sliced
- 2 cloves - Garlic, peeled and thinly sliced
- 1 tbsp. - Basil Leaves, julienned
- 1 tsp. - Chili Pepper Flakes
- 2 tbsp. - Extra Virgin Olive Oil
- to taste - Salt & Black Pepper
- 2 tsp. - Balsamic Vinegar
- 1 tbsp. - Water
- 1 tbsp. - Unsalted Butter, cold
- Garnish - Parmesan, freshly grated

SERVING SUGGESTIONS

Popular add-ons for this appetizers are fresh goat cheese and sliced, grilled chicken. Feel free to experiment!

SERVES 4.

CROSTINI DIRECTIONS

Use a pastry brush to lightly brush the olive oil onto both sides of the crostini. Rub the crushed garlic clove onto the slices to impart its essence to the bread.

If you do not have easy access to a grill, bake the bread in a 350 degree oven on a cookie sheet until golden brown, making sure to turn the bread over and toast both sides. (If you can fire up a grill easily, "mark" the bread on both sides until it is toasted, crunchy, and has those wonderful grill marks but is not burned.)

TOPPING DIRECTIONS

For the topping, heat a saute skillet over medium-high heat. Add the olive oil and wait until the oil begins to shimmer. Add the tomatoes, onion, garlic, salt & pepper, and chili flakes. Stir occasionally, using a wooden spoon to mash the tomatoes some to release their liquid.

Add the balsamic vinegar and water and continue to cook until the tomatoes break down slightly. Finish by swirling in the cold butter, which will thicken the liquid in your pan. Pour the hot tomato mixture over your crostini.

Grate fresh Parmesan over the top and garnish with a sprig or two of fresh rosemary if desired.



Buttermilk **POUND CAKE**

-DAN BLUMENTHAL

INGREDIENTS

- 3 c. - All Purpose Flour - sifted
- 1 tbsp. - Hot Water
- 5 - Eggs, separated - keep both the yolks and the whites
- 3 c. - Sugar
- 8 oz. - Unsalted Butter
- 1 tsp. - Baking Soda
- 1 c. - Buttermilk
- 1 tsp. - Vanilla Extract

DIRECTIONS

Preheat your oven to 325 degrees. In a mixer with the paddle attachment, cream the butter and sugar together. Dissolve the baking soda in the hot water and add to the butter & sugar mixture.

Slowly incorporate the egg yolks then carefully add the flour and buttermilk, incorporating completely. Once they are incorporated completely, stop the mixer so you do not overmix. Beat the egg whites to stiff peaks and gently fold into the batter.

Generously grease a loaf or bundt pan with butter and pour in your batter. Bake at 325 for approximately 1 hour on the middle rack of your oven. (You will know that the cake is done when a long skewer comes out with a few "moist crumbs" on it but not loose batter.)



CUBAN GRILLED PORK

-DAN BLUMENTHAL

INGREDIENTS

- 2 lbs. - Pork tenderloin or Loin
- 1/2 c. - Extra Virgin Olive Oil
- 1/2 c. - Freshly Squeezed Lemon Juice
- 1/2 tbsp. - Freshly Ground Black Pepper
- 1/2 tbsp. - Salt
- 1 tbsp. - Dried Oregano Leaves
- 1 tsp. - Ground Cumin
- 2 tsp. - Sugar
- 4 - Bay Leaves, crumbled
- 1 tbsp. - Garlic, minced
- 1/2 tbsp. - Shallots, minced
- 2 tsp. - Tabasco or other hot sauce

DIRECTIONS

In a bowl, whisk together all ingredients (except for pork) then set to the side.

Take your pork and slice into medallions. If using tenderloin, cut into 1/2" medallions; if using loin, cut into 1/4" medallions. Place the medallions between sheets of plastic wrap and pound very thin using a meat tenderizing mallet. Add the pounded pork to the marinade. Let marinate at room temperature for no more than 1 hour or in the refrigerator for up to 3 hours.

When ready, heat up your grill and place your pork on your hot grill. Cook until just done through- about 1 minute on each side. Overcooking will cause tough, dry meat!

SERVING SUGGESTIONS

Serve with black beans and rice or on your favorite bread with your choice of veggies and dressings as a delicious and fresh sandwich.



FRITTATA PRIMAVERA

-DAN BLUMENTHAL

INGREDIENTS

- 2 tbsp. - Butter
- 2 tbsp. - Olive Oil
- 6 - Large Eggs
- 1/2 c. - Milk
- 1 - Medium Onion, chopped
- 2 tsp. - Garlic, minced
- 3 c. - Cubed Vegetables: Can be mushrooms, eggplant, bell peppers, broccoli, artichoke hearts, zucchini, or yellow squash
- 2 tsp. - Dried Italian Seasoning
- 1 c. - Mozzarella, shredded
- 1/2 c. - Parmesan, shredded
- to taste - Salt & Pepper

DIRECTIONS

Preheat your oven to 375 degrees. Add the butter and olive oil to an oven-safe skillet over medium heat. When the butter and oil is hot, add the onion, vegetables, garlic, Italian seasoning, and salt & pepper. Cook the vegetables for about 5 minutes or until just tender. In a blender or food processor, beat the eggs with the milk until frothy. Pour the egg mixture over the vegetables, then sprinkle the cheese into the eggs.

Place the skillet into the oven and bake for 20-25 minutes or until set. Remove the frittata from the oven and allow to cool for a few minutes. Turn out onto a plate or cutting board and cut into desired size wedge for serving.



Dan's Favorite **MEATLOAF**

-DAN BLUMENTHAL

MEATLOAF INGREDIENTS

- 2 c. - Monterey Jack, grated & frozen
- 2 tbsp. - Unsalted Butter
- 1 - Yellow Onion, finely chopped
- 2 - Celery Stalks, finely chopped
- 1 tbsp. - Garlic, minced
- 1/2 tbsp. - Dry Thyme
- 2 tsp. - Paprika
- 2 c. - Chicken Stock
- 1/2 c. - Tomato Juice
- 4 - Eggs
- 1 tsp. - Powdered Gelatin
- 2 tbsp. - Soy Sauce
- 2 tbsp. - Creole Mustard
- 1 1/3 c. - Saltine Crackers, crushed
- 2 tbsp. - Parsley, minced
- 1 tsp. - Salt
- 1/2 tsp. - Pepper
- 4 lbs. - Ground Chuck

GLAZE INGREDIENTS

- 1 c. - Ketchup
- 2 tsp. - Hot Sauce
- 1 tsp. - Ground Coriander
- 1/2 c. - Apple Cider Vinegar
- 1/4 c. - Brown Sugar, firmly packed

GLAZE DIRECTIONS

Combine all ingredients in a sauce pan over low heat. Stir periodically until it just begins to thicken then remove.

Brush on top of finished meatloaf and broil meatloaf for a few minutes until the glaze bubbles. Remove.

SERVES 8 WITH LEFTOVERS.

MEATLOAF DIRECTIONS

Preheat your oven to 350 degrees. Heat a saute pan over medium heat with your butter and saute your onion, celery, and garlic until your onion is just beginning to turn translucent. Add the paprika and thyme and saute another 30 seconds. Add the tomato juice and cook until mixture thickens. Remove from stove and allow to cool.

Whisk chicken stock and eggs in a large bowl. Sprinkle gelatin over liquid and let stand 5 minutes. Stir in soy, mustard, saltines, parsley, salt, pepper, and sauteed onion mixture. Mince your frozen cheese into a fine powder and add to mixture. Add your ground beef and mix just until ingredients are evenly distributed (overmixing your beef will create a tough, dense loaf.) Gently press into two loaf pans or form loaves of your preferred length and thickness in a glass baking dish. Bake for 45-50 minutes or until the internal temperature of the loaf reaches 135-140 degrees according to a meat thermometer. (Cooking time varies depending on how you like to shape your loaf.)

When you remove from the oven, turn the oven's setting over to broil!

(GLAZE DIRECTIONS CONT.)

Allow the meatloaf to sit for 10 minutes before serving; this is like allowing a steak to sit and keeps the loaf from losing all of its delicious flavor.



HOMEMADE PAD THAI

-DAN BLUMENTHAL

INGREDIENTS

- 8 oz. - Dried Rice Noodles (1/8" wide)
- 1/4 lb. - Medium Shrimp, peeled, butterflied & deveined - tail on
- 1/4 lb. - Boneless Chicken Breast, thinly sliced
- 4 tbsp. - Thai Fish Sauce (also called ***nam pla***)
- 3 tbsp. - White Vinegar
- 3 tbsp. - Lime Juice
- 6 tbsp. - Sugar
- 1 tbsp. - Ketchup
- 3 tbsp. - Peanut Oil
- 1 tbsp. - Garlic, minced
- 2 - Eggs
- 1/2 tbsp. - Cayenne Pepper
- 4 - Green Onions, cut at an angle
- 1 1/2 c. - Bean Sprouts
- 1/3 c. - Roasted, Unsalted Peanuts - roughly chopped

DIRECTIONS

Soak the rice noodles in a bowl of warm water until they are soft, about 15 minutes. While your noodles are soaking, prepare your sauce: in a small bowl, combine the fish sauce, vinegar, lime juice, sugar, and ketchup and set to the side. Drain the noodles and set them aside.

Preheat a wok (or a good non-stick saute pan) over high heat. Add the peanut oil- which has a high 'smoke point' so you don't set off your fire alarm- and rotate the wok so the oil thoroughly covers the sides. When the oil is hot, add the shrimp, chicken, and garlic. Stir-fry for about 1 minute or just until the chicken and shrimp lose their raw color.

Add the sauce and bring it to a boil, being sure to stir so it doesn't scorch. Add the noodles and toss them with the sauce. Once they are thoroughly coated, crack the eggs into the wok. Break the yolks up a bit then mix the egg mixture down under the noodles. Allow them to cook without stirring for about 15 seconds, then toss the noodles to blend and break up the scrambled egg mixture. Next, add the cayenne and green onions and cook for a minute or two- until the green onions begin to wilt. Lastly, add the bean sprouts and peanuts. Toss and turn off the heat.

Serve immediately! Garnish with crushed peanuts, lime wedge, and cilantro if desired.



Best CHOCOLATE CHIP COOKIES

-DAN BLUMENTHAL

INGREDIENTS

- 10 oz. - Butter, cold & cubed
- 10 oz. - Brown Sugar
- 8 oz. - White Sugar
- 2 - Eggs
- 2 tsp. - Vanilla Extract
- 17 oz. - All Purpose Flour
- 1 1/4 tsp. - Baking Soda
- 1 1/2 tsp. - Baking Powder
- 1 1/2 tsp - Kosher Salt
- 1 lb. - Chocolate Chips (any kind you prefer!)

NOTE:

Try sprinkling a little kosher salt on top just before baking. It's a good finishing touch and provides a nice pop when you bite into the cookie.

SERVING SUGGESTIONS

Mmm. Is there any other possible serving suggestion than a glass of milk?

**MAKES APPROX. (40)
1.5 OZ COOKIES**

DIRECTIONS

In a bowl mix your flour, baking soda, baking powder, salt, and chocolate chips. Set to the side. In a mixer at medium speed, cream your butter with the brown and white sugar until incorporated, about 1-2 minutes. Add eggs and vanilla. Add your flour mixture a little at a time, very carefully, until all is mixed in. Stop your mixer if necessary and scrape down sides and bottom of bowl.

Grab some cling wrap and put your dough ball on it. Flatten it out slightly and then wrap tightly. Allow to chill for at least 1 hour, preferably overnight.

When you are ready to bake, preheat your oven to 350 degrees. Form your dough into golf ball sized balls (or use a 3 tbsp. disher) and press gently onto a parchment paper lined baking sheet. Bake for 15-18 minutes or until golden.

Note:

Instead of baking immediately, your cookies will taste substantially better if they chill for a bit. This cools down the fat in the butter so the cookies won't spread out as much while they bake. And have you ever been told not to refrigerate bread because it dries it out? Well, in the case of cookie dough, you want to draw out some moisture, creating a more concentrated caramel flavor & richer color. So refrigerate away!



Moroccan **KEFTA KEBOBS**

-DAN BLUMENTHAL

INGREDIENTS

- 1 lb. - Beef Chuck Stew Meat (with some fat left on)
- 1 lb. - Lamb Stew Meat (with some fat left on)
- 12 - Garlic Cloves, smashed
- 1 tbsp. - Ground Cumin
- 1 tbsp. - Paprika
- 2 tsp. - Cayenne Pepper
- 2 tsp. - Fresh Black Pepper
- 1 tbsp. - Salt
- 1/2 bunch - Parsley, stems removed
- 1 bunch - Cilantro
- 1/4 c. - Fresh Mint, roughly chopped
- 1 - Medium Onion, chopped
- 1 - Zest of Lemon

DIRECTIONS

Set a dozen 8" or 10" wooden skewers to soak in water for at least 30 minutes.

Place all ingredients into your meat grinder with the medium or fine grinding blade attached. Grind into a large metal bowl. (If you don't have a meat grinder, you can cut your meat into small cubes and chill it. Then pulse it a few times in a food processor to get the same crumbly texture.)

Form the meat into cylinders around the upper third of each skewer by pressing firmly. Try to keep your cylinder as evenly formed as possible, however this process will be messy. Refrigerate the kebobs until the meat firms up- about 30 minutes.

Grill the skewers on a charcoal grill until medium well done.

SERVING SUGGESTIONS

Throw your favorite veggies on the grill as well. Serve everything while it's still piping hot with a little bit of a tangy yogurt dipping sauce and enjoy!

MAKES (12) 2.5 OZ. SKEWERS



BRAVO! *Balsamic Vinaigrette*

-DAN BLUMENTHAL

INGREDIENTS

- 3/4 c. - Balsamic Vinegar
- 1/4 c. - Water
- 3/4 tbsp. - Garlic, minced
- 1 tbsp. - Zatarain's Creole Mustard
- 2 tbsp + 1 light tsp. - Sugar
- 2 tsp. - Dry Italian Seasoning
- 1 tsp. - Ground Black Pepper
- 1 tsp. - Salt
- 2 c. - Olive Oil

DIRECTIONS

Place all ingredients except for the olive oil in a food processor or blender. Turn on the machine and slowly pour in the olive oil until the vinaigrette thickens and is fully emulsified.

SERVING SUGGESTIONS

Toss your favorite salad in this delicious vinaigrette or marinade some veggies or chicken.

MAKES APPROX. 3 CUPS



BAKED CHICKEN

With Artichokes & Sweet Peppers

-DAN BLUMENTHAL

INGREDIENTS

- 4 - Chicken Breasts, bone-in & skin-on
- 1 - Red Bell Pepper, sliced
- 1 - Green Bell Pepper, sliced
- 1 - Yellow Bell Pepper, sliced
- 4 - Garlic Cloves, sliced
- 1 - 8 oz. Jar of Artichoke Hearts
- 5 Sprigs - Fresh Italian Parsley
- 5 Sprigs - Fresh Rosemary
- 5 Sprigs - Fresh Oregano
- 1 c. - White Wine
- 1/3 c. - Lemon Juice
- 2 tbsp. - Extra Virgin Olive Oil
- 1 c. - Chicken Broth
- 2 tsp. - Chile Flakes
- to taste - Salt & Pepper

DIRECTIONS

Preheat your oven to 375 degrees. Line the bottom of an ovenproof casserole dish with the bell peppers, artichoke hearts, garlic and fresh herbs. Place the chicken breasts on top. In a bowl, whisk together the wine, lemon juice, olive oil, and chicken broth and then immediately pour over the top of the chicken distributing evenly. Sprinkle on the chile flakes flakes and salt & pepper. Cover with tin foil and bake for 25 minutes. Uncover and bake for another 10 minutes or until the skin on the breasts starts to brown.

SERVING SUGGESTIONS

Enjoy with a glass of white wine. A fresh side salad with some Balsamic Vinaigrette (pg. 33) would be a delightful pairing with this!



Mom's Fabulous **CHOCOLATE BUNDT CAKE**

-DAN BLUMENTHAL

INGREDIENTS

- 2 1/2 c. - All Purpose Flour
- 1/2 tsp. - Baking Soda
- 1 1/2 c. - Apple Sauce
- 6 oz. - Semi-Sweet Chocolate
- 1 c. - Chocolate Syrup
- 1 tsp. - Vanilla Extract
- 1/2 tsp. - Almond Extract
- 1/2 lb. - Butter
- 2 c. - Sugar
- 4 - Eggs

DIRECTIONS

Preheat your oven to 325 degrees. Sift your flour and baking soda together. In a double boiler, melt semi-sweet chocolate, chocolate syrup, vanilla, almond extract together.

Set aside chocolate to cool while you cream together your butter and sugar in your mixer at medium speed. As soon as your butter and sugar are incorporated, add eggs one at a time. Add your slightly cooled chocolate mixture (There's a balance you're going for here- cool enough to not cook your eggs, but not so cool to seize and become unworkable!) As soon as your chocolate is just mixed in, stir in your flour mixture a little at a time. Then add your applesauce in four portions.

Pour into a well-buttered bundt pan and tap the pan a couple of time to work out any large bubbles. You can also divide into two portions and bake in loaf pans. For a bundt pan, bake 1 hour and 35 minutes, until you see moist crumbs when you test with a long skewer. Reduce baking time slightly for loaf pans.

Let cool completely before turning out onto serving dish of your choice.

**MAKES 1 BUNDT CAKE
OR 2 LOAF CAKES.**

CHICKEN AGRODULCE

-DAN BLUMENTHAL

INGREDIENTS

- 4 Boneless, Skinless Chicken Breasts - lightly pounded
- 1/2 c. - All Purpose Flour
- pinch - Salt & Pepper
- 1/2 c. - Vegetable Oil
- 1/4 c. Yellow Onion, diced
- 1/3 c. - Dry White Wine
- 2 tsp. - Garlic, minced
- 1 tsp. - Fresh Rosemary, chopped
- pinch - Red Pepper Flakes
- 1/3 c. - Balsamic Vinegar
- 2/3 c. - Chicken Stock
- 2 tbsp. Golden Raisins, soaked in hot water for 2 min. then drained
- 1/4 c. - Honey
- 1 tbsp. - Unsalted Butter, cut into small pieces
- 2 tbsp. - Pine Nuts, toasted (may be omitted if needed - to toast: 5 min. in a 325 degree oven)

DIRECTIONS

In a shallow bowl, thoroughly combine the flour, salt, and pepper. Place a medium skillet over medium-high heat and add your oil to it. While the oil is heating, dip both sides of the chicken breasts into the flour and shake off any excess. Place the breasts in the pan and saute. When the chicken is brown on the first side, turn it over and add the onions and saute for a minute or so.

Pour off any excess oil then add the wine. (Be careful but don't worry! It may flame since the pan is hot and still may have some residual oil.) When almost all of the wine has cooked off, add the vinegar, chicken stock, garlic, rosemary, and red pepper flakes. Cook for another 2 minutes or so then add the raisins and honey.

At this point, you want to pay careful attention to balance your cooking so the chicken is cooked through and the sauce reduces thoroughly. Taste the sauce and add more honey if necessary. If the chicken is cooked through, go ahead and remove it to a serving dish while your sauce continues to reduce in the pan.

Once the sauce is reduced to a workable amount and tastes right to you, drop in the pieces of butter while swirling the pan. This incorporates the butter into the sauce and gives it a nice smooth texture. Pour the sauce over the chicken in your serving dish and top with the toasted pine nuts.



BRAVO!

Focaccia

-DAN BLUMENTHAL

DOUGH INGREDIENTS

- 4 c. - All Purpose Flour
- 2 tbsp. - Sugar
- 2 tbsp. - Salt
- 1/2 c. - Extra Virgin Olive Oil
- 1 tbsp. - Instant Dry Active Yeast
- 2 c. - Warm Water (105-120 degrees)

TOPPING INGREDIENTS

- 6 tbsp - Extra Virgin Olive Oil
- 1 1/2 tsp - Kosher Salt
- 1 tbsp - Dried Oregano

**MAKES 1 LOAF,
ENOUGH FOR 8
LARGE SANDWICHES.**

DIRECTIONS

For the dough, place the flour and salt in the mixing bowl of your mixer fitted with the dough hook.

*In a separate bowl, whisk the oil, yeast, and sugar into the warm water. Start the mixer on low speed and immediately pour the water mixture into the bowl. Mix on low speed for about a minute then increase the speed slightly and mix for three minutes. Take the bowl off the mixer, cover with a clean, damp towel or plastic wrap and set aside at room temperature to rise, until doubled in size. (Time will vary, but do not rush it. If you like to keep your house pretty chilly, turn **ONLY** your oven light on and set the bowl in the oven and allow to rise in there.)*

When the dough has doubled, punch it down with your fist. Liberally prepare a 13x18" sheet pan (also known as a restaurant-spec half-size sheet pan) with non-stick spray or olive oil. Pour the dough directly into the pan. It should be wet and spread evenly to the sides of the pan.

For the topping, press your fingertips into the dough, making dimples all over the surface. Pour the olive oil over the dough and carefully rub it all over the bread. Sprinkle on the salt and oregano.

Preheat your oven to 375 degrees.

Allow the bread to rise again at room temperature until the top has risen to at least the top of the side of the pan (approx. 20-30 minutes.) Bake until light brown, turning the pan at least once during the process to ensure even baking.

HANKY PANKY APPETIZERS

-HALI SAPPINGTON

INGREDIENTS

- 1 lb. - Ground Beef
- 1 lb. - Ground Pork Sausage
- 1 lb. - Velveeta
- 1/2 tsp. - Garlic Salt
- 1 tsp. - Salt
- 1 tsp. - Oregano
- 1 tsp. - Worcestershire Sauce
- 1 pckg - English Muffins (tastes great on rye or pumpernickel bread too)

DIRECTIONS

Brown your ground beef and pork sausage in a frying pan. Once the meat has browned, drain off the excess oil and wipe the pan clean with a paper towel. Turn your burner to low and return your meat with the Velveeta and all your spices to the pan.

Once the cheese has melted and mixed thoroughly with all the other ingredients, spread your hanky panky mix on your English muffins and broil until they reach your desired goldenness.

NOTE:

To scale this recipe, just use equal parts ground sausage, ground beef, and Velveeta! For serving a crowd, cut the English muffins into halves or fourths to make them true bite-size appetizers.



Spiced HAZELNUT KNOTS

-PETE FARRIS

INGREDIENTS

- 2 1/2 - 3 c. - White Whole Wheat or All-Purpose Flour, plus more as needed
- 1 packet (2 1/4 tsp.) - Active Dry Yeast
- 1/4 tsp. - Kosher Salt
- 1 c. - Warm Water or Warm Milk
- 2 tsp. - Honey
- 8 tbsp. - Unsalted Butter, divided, at room temperature
- 1/4 c. - Granulated Sugar
- 3 tsp. - Cinnamon
- 1 tsp. - Ginger
- 1 tsp. - Cardamom
- 1 tsp. - Nutmeg
- 1/2 c. - Hazelnuts
- 1/2 c. - Brown Sugar
- 1 - Egg, beaten

OPTIONAL GLAZE

- 2 oz. - Cream Cheese
- 1 c. - Powdered Sugar
- 1 tsp. - Vanilla Extract
- 2 tbsp. - Water

OPTIONAL GLAZE:

If you want to make a glaze, beat together the powdered sugar, cream cheese, vanilla, and 2 tablespoons water in a medium bowl until smooth and combined. If needed, thin the glaze by adding water, 1 tablespoon at a time, until desired consistency is reached. Drizzle glaze over the knots right after they come out of the oven.

MAKES 12 KNOTS.

DIRECTIONS

In the bowl of a stand mixer fitted with the dough hook, combine 2 1/2 cups flour, the instant yeast, and salt. Add the milk or water, honey, and 1 tablespoon butter. Knead on medium speed until the dough comes together, 1-2 minutes, adding in additional flour, as needed, until the dough pulls away from the sides of the bowl and is smooth. Cover and let rise in a warm place for 30 minutes to 1 hour or until doubled in size.

Preheat the oven to 375 degrees. Line a baking sheet with parchment paper.

In a bowl, combine the granulated sugar, brown sugar, and dried spices. In a food processor, blitz the hazelnuts until fine and combine with sugar/spice mixture. In the bowl of a stand mixer, beat the rest of the softened butter and sugar mixture together until combined and fluffy.

On a floured surface, roll the dough out into a 12" x 20" rectangle adding flour to the dough if it is sticky. Gently spread your butter and sugar mixture on the dough. Fold the dough in thirds from top to bottom and cut into 12 strips about 1" wide. Twist each strip and then tie into a loose knot by wrapping the strip around your index and middle fingers twice and tucking the strip through the middle to hide the end, it doesn't need to be perfect. Place on a lined baking sheet and cover with a tea towel and let rise for an additional 30 minutes.

Coat with egg wash and transfer to the oven and bake 16-20 minutes until golden.



Arlayne's **BORDER CHILI**

-SUSAN FARRIS

INGREDIENTS

- 1 lb. - Ground Beef
- 1 tbsp. - Onion Powder
- 1 tbsp. - Chili Powder (Bonnie's Variation: 1 pkg. taco seasoning + 16 oz. taco sauce.)
- 1/2 tsp. - Salt
- 1/4 tsp. - Garlic Powder
- (2) 8 oz. cans - Tomato Sauce
- (1) 17 oz. can - Red Kidney Beans, drained & rinsed (Susan's Variation: 8 oz. kidney beans + 8 oz. black beans)
- (1) 12 oz. can - Whole Kernel Corn, including liquid
- 1 - Green Bell Pepper, diced (optional)
- 1/2 - Vidalia Onion, diced (optional)

DIRECTIONS

In a large pot, brown ground beef, adding diced onion and bell pepper when it is nearly done. Drain well then add remaining ingredients, stirring well to mix thoroughly. Reduce heat to low, then cover and let simmer at least 20 minutes.

NOTE:

This is an old family recipe, thus all the variations and optional ingredients as each generation made it their own. Have fun making it your own and keep the tradition strong!

SERVING SUGGESTIONS

This chili is especially good when the flavors have time to meld, so don't be afraid to reheat it the next day! Enjoy scooping it up with saltine crackers, or top it with some shredded cheddar, sour cream, and sliced jalapenos for an extra kick!

MAKES ~12 SERVINGS.



Banana-Nut **BREAD**

-SUSAN FARRIS

INGREDIENTS

- 1/2 c. - Shortening
- 1 c. - Sugar
- 2 - Eggs
- 3 - Bananas, mashed well
- 1/2 tsp. - Salt
- 1/2 tsp. - Baking Soda
- 1/2 tsp. - Baking Powder
- 1 3/4 c. - All Purpose Flour
- 1/2 c. - Pecans, chopped

DIRECTIONS

Preheat oven to 325 degrees.

Sift together flour, baking soda, baking powder, and salt. Cream together shortening and sugar in mixer with paddle attachment at medium speed. Add eggs one at a time then mashed bananas. Add your dry ingredients and mix until just incorporated. Stir in pecans.

Pour mixture into greased and floured loaf pan and bake for one hour. If not completely cooked at one hour, turn your oven off but let the bread continue cooking inside it for about 10 minutes- until you get a moist crumb but not wet dough when checked with a long skewer.

For Muffins: Dish into lined muffin cups and bake for approximately 20 minutes or until pokes cleanly with a toothpick.

For Blueberry Muffins: Instead of bananas and nuts, use 1 cup of fresh blueberries, 1/4 cup of sour cream and 1-2 tbsp. of milk.

SERVING SUGGESTIONS

This banana bread is good plain or lightly toasted or griddled with butter!

MAKES 1 LOAF OR ~12 MUFFINS



Old Fashioned **TEA CAKES**

-SUSAN FARRIS

INGREDIENTS

- 16 tbsp. or 2 sticks - Unsalted Butter, room temperature
- 1 3/4 c. - Sugar
- 2 - Eggs
- 3 c. - All-Purpose flour
- 1/2 tsp. - Baking Powder
- 1/2 tsp. - Salt
- 1/4 tsp. - Ground Nutmeg
- 1 tsp. - Vanilla Extract
- 1 tbsp. - Milk

DIRECTIONS

In a medium bowl, combine flour, baking powder, salt, and nutmeg. In the bowl of your mixer with paddle attachment, cream together butter and sugar until smooth. Beat eggs in one at a time then stir in vanilla and milk. Carefully add in your flour mixture until just incorporated then turn out onto a floured board. Turn on board a few times just until dough ball is smooth then cover ball with cling wrap and refrigerate until firm - about one hour.

Preheat oven to 325 degrees. Roll dough out to 1/4" thick (avoid adding extra flour at this stage as it can cause your cookies to crack while baking - if your dough is sticky roll it out between two sheets of parchment paper.) Cut into desired shapes and place 1 1/2" apart on a parchment paper lined cookie sheet.

Bake for 8-10 minutes, until the edges begin to turn golden. Remove from oven then allow to cool for 5 minutes on sheet before carefully moving to a wire rack to cool completely.

SERVING SUGGESTIONS

Enjoy with your favorite cup of tea!

MAKES 2 DOZEN.



CHEESY SAUSAGE PINWHEELS

-SUSAN FARRIS

INGREDIENTS

- (1) 8 oz. can - Refrigerated Crescent Roll Dough
- 1/2 lb. - Pork Sausage, uncooked (We recommend Bryan Hot Pampered Pork Sausage for the nice little kick it gives, but you can use whatever your favorite flavor is!)
- 4 oz. - Cheddar Cheese, grated

DIRECTIONS

Preheat your oven to 375 degrees.

Unroll crescent roll on a clean surface; firmly pinch and press the seams and perforations together. Roll into a roughly 14x10" rectangle. Loosen sausage with your fingers then gently spread to within 1/2" of the edges. Sprinkle the cheese on being careful of the edge. Roll up from the long side then cut into 12 even pieces.

Place 1" apart on an ungreased baking tray and bake for 12-16 minutes or until golden brown.

SERVING SUGGESTIONS

Double the recipe and hide half for your Netflix binge tonight. These go quick!

MAKES 1 DOZEN.



BAKED RICE PUDDING

-SUSAN FARRIS

INGREDIENTS

- 1 1/2 c. - Cooked Rice
- 2 c. - Whole Milk or Coconut Milk
- 4 - Eggs
- 1/2 c. - Sugar
- 1/2 tsp. - Cinnamon
- 1 tsp. - Vanilla Extract
- 1/4 c. - Raisins (optional)
- 4 oz. - Chopped Pecans (optional)

DIRECTIONS

Preheat your oven to 375 degrees.

Whisk your milk, eggs, sugar, vanilla, and cinnamon together. Add your cooked rice (and raisins and pecans if desired) and stir until mixed well. Pour into a well greased, shallow baking dish (8x8" works best.) Bake for 45-50 minutes or until a knife insert in the center comes out clean. Allow to cool slightly.

SERVING SUGGESTIONS

With this recipe, you can experiment with a variety of different stir-ins and toppings. Try cardamom or nutmeg in place of the cinnamon. Use a variety of nuts and dried fruits. And drizzle on a bit of honey or maple syrup or sprinkle on some brown sugar for a touch of sweetness. I love my pudding thick and custardy, but if you want your pudding a bit looser when you serve just stir in a tablespoon or two of milk.

SERVES 6.



Slow-Cooked **RED BEANS & RICE**

-SUSAN FARRIS

INGREDIENTS

- 4 cans - Red Beans, with liquid
- 1 can - Mild or Hot Rotel Tomatoes, with liquid
- 2 packs - Johnsonville New Orleans Sausage (or Andouille Sausage of your choice) thinly sliced
- 1 - Sweet Onion, diced
- 1 - Green Bell Pepper, diced
- 2 - Celery Sticks, diced
- 3 - Garlic Cloves, minced
- 1/2 tsp. - Freshly Ground Black Pepper
- 2 - Bay Leaves
- to taste- Salt

DIRECTIONS

This recipe is as easy as it gets! Add all of your ingredients to your slow cooker, cover, and cook over medium heat for 1 hour; you can then reduce heat to "warm" and hold for up to 4 hours which allows the flavors to further develop. Be sure to stir occasionally and enjoy the aroma. Salt to taste when ready to serve if desired (your beans and sausage can hide a surprising amount of salt, so we recommend doing this at the end once your flavor has had time to fully develop so you don't accidentally over salt!)

If desired, reduce the amount of sodium in your dish by rinsing and draining your beans well and using 2-3 c. of sodium-free chicken stock to round out your broth instead.

SERVING SUGGESTIONS

Twenty minutes before serving, cook 2 cups of long-grain rice according to package directions. Ladle red beans and broth generously over cooked rice. Add some chopped parsley to the top to garnish if desired.



BRAVO! CITRUS OLIVE OIL CAKE

-DAN BLUMENTHAL

INGREDIENTS

- 3 c. - All Purpose Flour
- 1 tbsp. + 1 tsp. - Baking Powder
- 1 tsp. - Salt
- 3 c. - Sugar
- 6 - Large Eggs
- 1 - Orange, zested
- 2 - Lemons, zested
- 2 tsp. - Amaretto Liqueur
- 1/2 c. - Milk
- 1 1/2 c. - Olive Oil

DIRECTIONS

Preheat your oven to 350 degrees. Spray a pan with non-stick cooking spray (a false-bottom angel food cake pan is ideal but a loaf pan will work.)

Mix the flour, baking powder, and salt together in a bowl. In a mixer with whisk attachment, beat the sugar, eggs, and citrus zests until pale and fluffy. Gradually beat in the milk, oil, vanilla, and Amaretto. Add the flour mixture and beat until just blended.

Pour into your prepared pan and bake for 50 minutes or until a skewer inserted into the middle of the cake comes out clean. Avoid opening the oven during the baking process so your cake doesn't dry out!

SERVING SUGGESTIONS

Serve while still warm with fresh berries and whipped cream or drizzle a little bit of white chocolate sauce over your slice!



Sweet Potato **GNOCCHI** *With Brown* *Butter & Sage*

-PETE FARRIS

INGREDIENTS

- 2 - Medium Sweet Potatoes
- 1/2 c. - Whole Milk Ricotta
- 1/2 c. - Freshly Grated Parmesan
- 1 - Large Egg
- to taste - Salt & Freshly Ground Black Pepper
- 2 to 2 3/4 c. - All Purpose Flour
- 1 1/2 tbsp. - Olive Oil
- 1/2 c. - Unsalted Butter
- 2 - Cloves Garlic, minced
- 2 tbsp. - Fresh Sage Leaves
- 1/2 c. - Shaved Parmigiano Reggiano

DIRECTIONS CONT.

Heat olive oil in a large skillet over medium high heat. Add gnocchi and cook until golden brown and crisp, flipping once, about 2-3 minutes per side; set aside.

Melt butter in the skillet over low heat, 1 tablespoon at a time, until butter starts to foam. Add garlic and sage, and cook, stirring frequently, until fragrant, about 1 minute. Stir in gnocchi then immediately plate being sure to spoon some of your sauce over the top. Sprinkle with shaved Parmigiano Reggiano. Enjoy!

DIRECTIONS

Preheat your oven to 400 degrees and line a baking sheet with parchment paper. Pierce potatoes with a fork and place potatoes onto baking sheet. Bake until tender, about 1 hour, and let cool completely. Alternatively, you can cook the potatoes in the microwave, but the flavor won't be as developed as the baked version.

Cut potatoes in half and scoop flesh into a medium sized bowl and mash. Transfer 1 1/2 cups of flesh into a large bowl and stir in ricotta and Parmesan, egg, salt and pepper. Add flour, 1/2 cup at a time until a soft dough forms. Be careful not to overwork the dough or you'll have tough dumplings.

Working on a lightly floured surface, divide dough into 6 equal pieces and roll each piece into a long rope, about 1" in diameter. Using a sharp knife or a bench scraper, cut each rope into 3/4" pieces and transfer to parchment paper lined baking sheet. Cover with a slightly damp towel to prevent the dumplings from drying out.

Bring a large pot of salted water to a boil; working in 3 batches, cook gnocchi until tender, stirring occasionally, about 4-6 minutes. Drain well and transfer to clean rimmed baking sheet.

SERVING SUGGESTIONS

Best enjoyed with a dry white wine and your significant other if possible!

SERVES 2.



WATERMELON GAZPACHO

-PETE FARRIS

INGREDIENTS

- 1 - Large Roma Tomato, cut into large chunks
- 1/2 - Serrano Chile
- 2.5 c. - Watermelon, cubed
- 1 tsp. - Red Wine Vinegar
- 1/4 c. - Olive Oil (+1 tsp. for finishing)
- 2 tbsp. - Red Onion, minced
- 1/2 - Cucumber, seeded and minced
- 1 - Bunch Basil, stemmed and chopped (+ additional for garnish)
- to taste - Salt & Pepper

DIRECTIONS

To prepare, put the bowls in which you wish to serve the soup in the freezer.

In a skillet or grill pan over medium heat, sear the the watermelon until lightly browned or caramelized, about 2 minutes per side.

In a blender, puree the tomato, chile, and 3/4 of the watermelon. Pour in vinegar and olive oil and pulse. Add onion, cucumber, basil, salt and pepper and puree until smooth.

Strain soup through a fine mesh sieve and pour into chilled bowls. Garnish with remaining watermelon, basil, and olive oil. Add additional fresh ground black pepper if desired. Serve.



STICKY TOFFEE PUDDING

-BECKY KRYSTAL

PUDDING INGREDIENTS

- 8 oz. - Deglet Noor Dates, pitted
- 1 c. - Hot Water
- 1 1/2 tsp. - Baking Soda
- 1 1/2 c. - All Purpose Flour
- 1 1/4 tsp. - Baking Powder
- 1/8 tsp. - Salt
- 8 tbsp. - Unsalted Butter, room temperature
- 6 tbsp. - Brown Sugar, packed
- 2 - Large Eggs, room temperature

TOFFEE SYRUP INGREDIENTS

- 1 c. - Heavy Cream
- 8 tbsp. - Unsalted Butter
- 3/4 c. - Brown Sugar, packed

TOFFEE SYRUP DIRECTIONS

In a medium saucepan over medium heat, combine the heavy cream, butter, and brown sugar until the butter is melted and the sugar is dissolved, 5-7 minutes.

Remove the syrup from the heat, poke the puddings all over with skewer, and dip each pudding one at a time into the syrup, turning them over and over to soak them well before transferring to a serving plate.

To serve, heat the puddings in the microwave for 20 seconds if necessary so they will be served warm. If necessary, warm any remaining syrup over low heat and serve on the side.

PUDDING DIRECTIONS

Position the baking rack in the middle of the oven and preheat to 350 degrees. Coat a 12 cup muffin tin really well with non-stick cooking spray.

In a food processor, pulse the dates until finely chopped. In a medium bowl, stir together the dates, hot water, and baking soda. Let them rest for 10 minutes. In a small bowl, whisk together the flour, baking powder, and salt.

In a stand mixer fitted with the paddle attachment, beat the butter and brown sugar on medium speed until fluffy, about 3 minutes. Still on medium, add the eggs, one at a time, scraping down the bowl after each egg is added. Turn to low speed and add in the flour mixture in two batches scraping down the bowl. Add the date mixture in three additions and mix until just incorporated.

Fill each muffin cup 3/4 full. Bake 18-20 minutes, until a toothpick inserted in the center comes out clean. Transfer the pan to wire rack and let stand for 10 minutes or until you can remove the puddings cleanly onto the rack.

NOTES:

Undipped puddings can be refrigerated, tightly wrapped, for 2 days or frozen for 1 month. The toffee syrup can be refrigerated for 1 month. To serve, warm the (thawed) cakes briefly in the microwave before dipping them in the warmed toffee syrup. If you would like one large pudding, please visit the original recipe at The Washington Post's Voraciously blog for the variation!

MAKES 12 PUDDINGS.



BOLES DE PICOLAT

-PETE FARRIS

MEATBALL INGREDIENTS

- 1 c. - Plain Breadcrumbs (or 2 slices stale bread)
- 1/2 c. - Milk
- 1.5 lbs. - Ground Beef (80/20 is best)
- 1.75 lbs. - Ground Pork
- 3 - Large Eggs
- 1/2 - Bunch Flat Leaf Parsley, stemmed and chopped
- 2 - Cloves Garlic, peeled and chopped
- 1/2 tsp. - Salt
- 1/2 tsp. - Pepper
- 3 tbsp. - Olive Oil

SAUCE INGREDIENTS

- 4 cans - White Beans, drained and rinsed
- 1/2 - Onion, peeled and diced
- 1 - Large Carrot, peeled and cubed
- 1 tbsp. - flour
- (1) 28 oz. can - Peeled Tomatoes
- 1 tbsp. - Tomato Paste
- 1 c. - Water (or chicken stock)
- 1 - Cinnamon Stick
- 1/2 tsp. - Red Pepper Flakes
- 1/2 tsp. - Cayenne Pepper
- 1/2 tsp. - Salt
- 1/2 tsp. - Freshly Ground Black Pepper
- 3.5 oz. - Pitted Green Olives
- 2 tbsp. - Olive Oil

SERVING SUGGESTIONS

Enjoy with some thick slices of your favorite, crusty bread to soak up the amazing sauce!

MEATBALL DIRECTIONS

Mix breadcrumbs with the milk and let stand for 5 minutes. (If using stale bread, crumble into small pieces before soaking then drain off excess milk.)

In a large mixing bowl, combine beef, pork, eggs, parsley, garlic, salt, ground pepper, and milk/bread mixture. Mix well with your hands until incorporated.

Wash your hands thoroughly, then keeping your hands wet with cold water (this reduces their "stickiness"), shape the mixture into small 1 1/2" balls. Line the balls on a clean work surface, tray, or parchment paper.

In a large stove-top Dutch oven over medium heat, heat olive oil until shimmering. Working in several batches, cook the meatballs 2 – 3 minutes on each side until browned. Set aside in a large plate or bowl, covered with foil.

SAUCE DIRECTIONS

Using the same dutch oven that you browned your meatballs in, add the onion and carrot and cook over medium heat for 3-4 minutes until glistening. Add the flour and mix with a wooden spoon until the vegetables are dry.

Add the peeled tomatoes and their juice into the dutch oven, and roughly "chop" the tomatoes using the wooden spoon, being sure to scrape any off the bottom of the pot as you go. Add tomato paste, water, cinnamon stick, red pepper flakes, cayenne pepper, salt, ground pepper, green olives, and olive oil. Stir and bring to a simmer.

Add meatballs back to the mixture. Simmer on low heat for about 30 minutes with the lid on, and 20 minutes with the lid off until the sauce has thickened. Add the white beans to the mixture, and bring back to a simmer for an additional 10 minutes with the lid off. Season to taste and serve immediately.